

Tomato-salsa loaded with olive oil served with ciabatta

by Maryke van Schoor – Café Maude Restaurant

How do different acidities enhance each other? The best match ever!

Be on the lookout for sweet, ripe fleshy tomatoes.

- 10 Italian plum tomatoes (5 tomatoes skin and pips removed and finely chopped and 5 finely chopped with pips and skin)
- 250g sweet red cocktail tomatoes (cut in quarters)
- 30ml fresh lemon juice
- 30ml grape vinegar (not spirit vinegar)
- 7.5 ml salt
- 5 ml fine white pepper
- 3 garlic cloves finely grated
- 10 basil leaves, rolled up and finely cut with scissors
- 125ml good olive oil.

Peel 5 tomatoes by dipping them in boiling water and then in ice water.
Remove the skins of these tomatoes.

Mix all together and enjoy with fresh ciabatta bread.

Pair with Bon Courage Gooseberry Bush Sauvignon Blanc.

A beautiful combination for any Sauvignon Blanc addict!

